

# DINNERLY



## Tomato and Cheddar Baked Gnocchi with Crunchy Parsley Crumbs



30 minutes



2 Servings

Get cosy with a bowl of pillowy gnocchi in a rich tomato sauce topped with melted cheese. Crunchy parsley crumbs are the perfect finishing touch.



### WHAT WE SEND

- 1 onion
- parsley
- 50g cheddar <sup>7</sup>
- 20g panko breadcrumbs <sup>1</sup>
- 400g diced tomatoes
- 400g gnocchi <sup>1,17</sup>

### WHAT YOU NEED

- 2 garlic cloves
- 1½ tbs olive oil
- 1 tsp sugar

### TOOLS

- large saucepan
- 1.5L (6 cup) baking dish
- box grater
- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 745kcal, Fat 23.9g, Carbs 107.4g, Proteins 22.3g



#### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the gnocchi. Grease a 1.5L (6 cup) baking dish. Finely chop the **onion**. Finely chop the **parsley** leaves and stems, keeping them separate. Crush or finely chop **2 garlic cloves**. Coarsely grate the **cheese**.



#### 2. Toast breadcrumbs

Heat **2 tsp olive oil** in a medium deep frypan over medium heat. Add the **breadcrumbs** and cook, stirring, for 3-4 mins until golden. Stir in the **parsley leaves**. Remove from the pan and wipe the pan clean.



#### 3. Simmer sauce

Heat **1 tbs olive oil** in the same pan over medium heat. Add the **onion, garlic** and **parsley stems** and cook, stirring, for 5 mins or until soft. Stir in the **tomatoes** and **1 tsp sugar** and bring to the boil. Reduce the heat to medium and cook for 8-10 mins until thickened.



#### 4. Cook gnocchi

Meanwhile, preheat the grill to high. Add the **gnocchi** to the pan of boiling water, stir to separate, then return to the boil and cook for 2 mins or until the gnocchi float to the surface. Drain well. Add the gnocchi and **half the cheese** to the sauce and stir to combine. Remove the pan from the heat. Taste, then season with **pepper**.



#### 5. Grill and serve up

Spoon the **gnocchi and sauce** into the baking dish and scatter over the **remaining cheese**. Grill for 5 mins or until golden and bubbling. Scatter over the **parsley crumbs**, divide the gnocchi among bowls and enjoy.



#### 6. Did you know?

Panko are the Japanese version of breadcrumbs (panko means 'small pieces of bread'). They're lighter and larger than regular breadcrumbs, producing a much better crunch.